



TASK 9 . Fixing a problem with minced meat mixture. Think and answer (use short, clear answers):

(CLIL Lesson Plan – Culinary Products. Cabbage rolls with millet.)

What went wrong with the cabbage rolls with millet?

TEAM 3

Situation:

You are cooking stuffed cabbage rolls with millet. The dish includes minced meat, cooked millet, and sautéed vegetables. Several problems were noticed:

- The minced meat has a bitter taste
- The millet grains are hard or undercooked
- The vegetables have lost their shape

Answer the following questions to identify the problems and suggest improvements:

1. What could cause a bitter taste in minced meat?
2. What happens when millet is undercooked?
3. What part of pork should be used for minced filling?
4. Why do vegetables lose their shape during sautéing? How to fix the process?
5. What mistakes can occur during the preparation of cabbage rolls with millet?
6. What changes take place when millet is rinsed before cooking?
7. How does the cooking process of millet differ from that of rice? What equipment is typically used for each?
8. What does the term "millet blanching" mean, and when is this process used?
9. What might the presence of an unusual aftertaste in the final dish indicate?
10. How should vegetables be properly sautéed to maintain their flavor, color, and texture?
11. Which cut of pork is most suitable for use in stuffed cabbage rolls (in non-vegetarian versions)?



Vocabulary help? Access the project [Gastronomy e-Pictionary](#)